

## STARTERS

### Lobster Bisque 11\*

Sherry Crème, chervil puff pastry

### Arugula Salad 11

Shaved parmesan cheese, citronette

### Butternut Squash Salad 12

Baby spinach, tiny tomatoes, bacon vinaigrette

### Street Tacos (each)

Crispy duck / pickled vegetables 8  
Chipotle-lime prawns / micro cilantro 9  
Braised short ribs / cotija cheese 11  
Buttered lobster / mango salsa 13\*

### Bang Bang Cauliflower 10

Thai sweet chili sauce

### Gorgonzola Pear Salad 13

Spiced pecans, baby kale, Dijon vinaigrette

### Crispy Fried Calamari 17\*

Pickled Fresno peppers, peppercorn aioli

### Steamed Boa Buns (each)

Hoisin / pickled vegetables 8  
Crispy pork belly / pickled vegetables 11

## SANDWICHES

### Black Angus Burger 22\*

Sharp cheddar cheese, fries, sriracha ketchup

### California Burger 22\*

Shallot jam, avocado, fries, sriracha ketchup

### Western BBQ Burger 22\*

Crispy onions, chipotle bbq sauce, fries, sriracha ketchup

### Crispy Clucker 18

Honey tabasco, fries, sriracha ketchup

### Green Club 19

Smashed avocado, hot house tomatoes, Boston bibb whole grain bread, hand cut potato chips

## ENTREES

### Braised Beef Short Ribs 38

Garlic whipped potatoes, petite carrots, natural reduction

### Maine Lobster Roll 35\*

Celery mayo, apple, tarragon, brioche roll, hand cut potato chips

### Pistachio Salmon 30\*

Orange glaze, jasmine rice

### Mushroom Ravioli 28

English peas, blistered tomatoes, truffle cream

### Beet Poke Bowl 18

Jasmine rice, cucumber, edamame carrot, avocado, chili aioli

\*These items are served raw or cooked to order.

The consumption of raw or undercooked meat, seafood, shellfish and/or eggs may increase the risk of food borne illness.

\*Please inform your server of any food allergies